



20-MIN MEAL

# SPEEDY CHILI SHRIMP STIR-FRY

with Bok Choy and Jasmine Rice



## HELLO

### SWEET THAI CHILI SAUCE

Sweet, spicy, and sticky, it's full of super-charged flavor and tastes like magic.

**PREP: 5 MIN** | **TOTAL: 20 MIN** | **CALORIES: 730**



Jasmine Rice



Thai Chili



Scallions



Cornstarch



Ground Peanuts  
(Contains: Peanuts)



Baby Bok Choy



Lime



Shrimp  
(Contains: Shellfish)



Sweet Thai Chili Sauce



## START STRONG

Make sure to rinse and pat dry the shrimp before adding it to the pan. This will ensure that those prawns are perfectly plump and juicy.

## BUST OUT

- Small pot
- Paper towel
- Medium bowl
- Large pan
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |                 |
|-----------------------------|-----------------|
| • Jasmine Rice              | ¾ Cup   1½ Cups |
| • Baby Bok Choy             | 2   4           |
| • Thai Chili 🌶️             | 1   1           |
| • Lime                      | 1   1           |
| • Scallions                 | 2   4           |
| • Shrimp                    | 10 oz   20 oz   |
| • Cornstarch                | 1 TBSP   2 TBSP |
| • Sweet Thai Chili Sauce 🌶️ | 4 oz   8 oz     |
| • Ground Peanuts            | 1 oz   2 oz     |

## HELLO WINE

🍷 PAIR WITH  
Prytania Monterey County  
Marsanne, 2016

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## 1 COOK RICE

Place **1¼ cups water**, a large pinch of **salt**, and **rice** in a small pot and bring to a boil. Once boiling, cover, reduce heat to low, and gently simmer until tender, about 15 minutes. Keep covered off heat until meal is ready.



## 4 COOK BOK CHOY

Add **bok choy** to pan and cook, tossing, until leaves are wilted and stalks are tender, about 3 minutes.



## 2 PREP

**Wash and dry all produce.** Trim and discard bottom root ends from **bok choy**, then thinly slice stalks and -leaves crosswise. Thinly slice **chili**, removing ribs and seeds for less heat. Cut **lime** into wedges. Trim, then thinly slice **scallions**, keeping greens and whites separate. Rinse **shrimp** and pat dry with a paper towel.



## 5 ADD SAUCE

Add **chili sauce** to pan and stir until it thickens slightly and evenly coats the shrimp and bok choy, about 1 minute. Stir in a squeeze or two of **lime** (to taste).



## 3 COOK SHRIMP

Place **shrimp** in a medium bowl with all of the **cornstarch** and **salt** and **pepper** to taste. Toss until evenly coated. Heat **1 TBSP oil** in a large pan over medium-high heat. Add **scallion whites** and cook, tossing, until softened, about 1 minute. Add shrimp and cook, tossing, until pink but not fully cooked, 2-3 minutes. Season with salt and pepper.



## 6 PLATE AND SERVE

Divide **rice** between plates, then top with **shrimp and bok choy mixture**. Sprinkle with **scallion greens**, **ground peanuts**, and **chili** (to taste). Serve with any remaining **lime wedges** on the side for squeezing over.

## HIGH FIVE!

That sweetness and spice will make your taste buds do a dance.

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